

## Vegetable Puffs

**Season:** Winter

**Type:** Side

**Serves:** 30 tastings

**From the garden:** Carrot & coriander

**Class focus:** Cleaning and grating carrot, chopping herb



<b>Equipment:</b>	<b>Ingredients:</b>
Large mixing bowl x 1 Wooden spoon x 1 Chopping boards and knives Grater x 2 Measuring cups Measuring spoons Baking trays x 2 Baking paper Serving plate x 5 Kitchen tong x 5	2 carrots (skin-on, roughly grated) 1 cup frozen peas 1 onion (finely chopped) 1 clove garlic (finely chopped) 1 teaspoon garam masala 1 tablespoon coriander leaves (finely chopped) ½ teaspoon salt 10 grinds of pepper  5 sheets puff pastry (thawed)

### What to do:

1. Heat oven to 180C.
2. Wash all the vegetables and herb.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Mix everything except pastry in a large mixing bowl.
5. Cut each pastry into half, then each half into three rectangles, making 6 rectangles in total.
6. Fill each rectangle with 1 tablespoon full of vegetable mixture.
7. Fold it in half, press and seal the sides.
8. Place on lined baking trays and bake for 20 minutes, or until golden brown.
9. Serve into 5 serving plates with a kitchen tong in each.